

BEV 120 - FOUNDATIONS IN SPIRITS

- Critically taste and compare spirits using industry-recognized evaluation frameworks.
- Seek out and interpret new trends, tools, and ingredients in the evolving world of spirits and mixology.

Course Description

This course builds upon previous Beverage Management knowledge by delving into the world of spirits. Students will learn about different styles and types of spirits, including the processes of fermentation, distillation, and aging, as well as flavorings used in production. The course also covers the practical and conceptual aspects of using spirits in cocktail creation. Group 2 course.

Credit Hours

1

Contact Hours

1

Lecture Hours

1

Corequisites

BEV 121

General Education Outcomes supported by this course

Communications - Direct

Course Learning Outcomes

Knowledge:

- Describe the sourcing of grain, fermentation, distillation, and aging processes used in the production of various spirits.
- Identify major categories and styles of spirits, along with their typical ingredients and regional distinctions.

Application:

- Analyze how production methods and aging impact the flavor, aroma, and texture of different spirits.
- Apply production knowledge to predict how variations in ingredients and techniques influence a beverage's final profile.

Integration:

- Connect spirit characteristics and ingredients with their uses in classic and modern cocktail recipes.
- Integrate technical knowledge with creative thinking to develop unique cocktail concepts based on specific spirits.

Human Dimension:

- Gain insight into the role of the bartender or mixologist as a cultural storyteller and hospitality professional.
- Reflect on taste, preferences, and strengths in working with spirits and cocktail design.

Caring - Civic Learning:

- Develop an appreciation for the cultural, historical, and artisanal traditions of spirit-making.
- Commitment to responsible use of spirits in hospitality settings.

Learning How to Learn: